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TAKAHASHI MASAHIRO**Applicant(s):** LION CORP**Classification:****- International:** *A23L1/00; A23L1/03; A23L1/05; A23P1/04; B01J13/10;
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A23L1/03; A23L1/05; A23P1/04; B01J13/06; B01J13/20;
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A23L1/0562; A23P1/04; B01J13/10; B01J13/14; B01J13/20***- European:** B01J13/10**Application number:** JP19880235391 19880920**Priority number(s):** JP19880235391 19880920**Abstract of JP 2083030 (A)**

PURPOSE:To provide a capsule from which the encapsulated substances are not exuded even in warm water and which is pleasant to the taste by forming the wall membrane of a microcapsule using gelatin and a specified pectin and hardening the same with ferric salt. **CONSTITUTION:**A microcapsule suitable for use as food is prepared by using gelatin and the pectin formed into the film having the thickness of 50-150µm and a tensile strength of not less than 100g/mm²; when immersed in a 1% aqueous ferric chloride solution at 25 deg.C for two hours. The wall membrane of the microcapsule thus formed is hardened with ferric salt such as iron alum and ferric sulfate. Such wall membrane, fine and hard, will not allow the encapsulated substances to be exuded therefrom in a liquid, particularly in warm water, affording a stable elasticity and an excellent texture with a pleasant taste.

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